

## CONCERNING THE GARDEN.

In Planting Trees and Shrubs a Matter of Prime Importance to Prepare Subsoil Properly.

Trees and shrubs are often crowded into places that are not large enough to permit even their roots to extend. Such planting is usually accompanied by a lack of consequent cultivation and the result is failure.

The preparation of ground for the planting of trees or shrubbery is as much a matter for consideration as the question of when to plant or what to plant. Frequently, due importance is not given to this fact. Plowing and subsoil plowing is entailed by a proper preparation of the ground, and this is continued in cross directions until the ground is thoroughly broken up and reduced to a mellow condition.

Then humus or organic matter is added to the soil, this should be corrected by a dressing of stable manure, peat or other organic matter.

This treatment will insure a condition of the ground which will make it hold moisture and assimilate fertilizer.

In dry, sandy or gravelly soils too much importance cannot be given to the value of surface mulching or constant cultivation after planting.

Soles for planting should be prepared of not less than 15 square and three and a half feet deep, for single specimen trees or for widely-spaced trees. A simple loosening of the soil is good, with an admixture of stable manure or peat will be sufficient. If of sand or sterile gravel and the best results are desired it would be better to excavate the whole and substitute loam. "A silk purse cannot be made from a sow's ear," and the proper conditions must be given in order to have a tree grow to the right proportions.

—Washington Star.

## EXCELLENT PICKLES.

At This Season the Following Recipes Are Especially Timely and Welcome by Housewife.

**Sher Cucumber Pickles.**—Dissolve one pound of salt in one gallon of vinegar, wash the cucumbers and pour over them some boiling water, let stand five or ten minutes, then pack closely in cans, pour over the salted vinegar and seal. The friend who sends this recipe says the pickles are very crisp and nice, and will keep as long as you will let them.

**Gherkins.**—Wipe one quart of small, unripe cucumbers. Put in a stone crock and add one-quarter cupful of salt dissolved in one pint of boiling water. Let stand three days. Drain cucumbers from brine, bring the brine to the boiling point, pour over the cucumbers, and again let stand three days. Repeat; drain, wipe cucumbers and pour over one quart of boiling water in which one scant teaspoonful of alum has been dissolved. Let stand six hours, then drain from alum water. Cook cucumbers ten minutes, a few at a time, in one-fourth of the following mixture, heated to the boiling point and boiled ten minutes: One quart of vinegar, one red pepper, one-half stick of cinnamon, one-half teaspoonful of allspice, one-half tablespoonful of cloves. Strain the remaining liquor over the pickles, which have been put in a stone jar. Bring liquor to boiling point before turning it over the pickles. —Rural New Yorker.

## CONCERNING LUNCHEONS.

Polished Table Liked and the Courses Should Not Be Numerous or Serving Difficult.

In the formal luncheon, if the table is a handsome wood without scratch or blemish, it may be left bare, using small doilies under the plates and glasses, and a centerpiece. This gives an unusual opportunity to display rare embroideries, but the one damask tablecloth is always in good taste.

When luncheon is announced the hostess asks her friends to follow her to the dining room without formality. The soup is served in two-handled cups, the heavy roast is omitted generally, and few vegetables are served. The hostess may serve the salad, the dessert and the coffee, although these are more often served from the side. A fruit, tea or wine punch is often served in place of a wine. It is poured from handsome glass or silver pitchers and cordials are served after coffee.

At the informal luncheon tea may be served by the hostess with the tea pot, sugar bowl, cream jug and cups and saucers neatly arranged on a large tray under a cloth, or the tray may be omitted, using only the cloth. Two or more courses may be served, all of the dishes for the first course neatly arranged on the table, and the second course, the sweets and cakes placed on side tables.

## Bakers' Ginger-Snaps.

Boil together two cupsful brown sugar, two cupsful molasses, one cupful shortening (which should be part butter), one large tablespoonful of ginger, same of cinnamon and one teaspoonful of cloves; remove from the fire and cool. In the meantime, sift four cups flour and stir part of it into the above mixture; now dissolve a teaspoonful of soda in a tablespoonful of warm water, and beat into this mixture; stir in remaining flour and make stiff enough to roll into long rolls, about one inch in diameter; cut off from the end into half-inch pieces. Place on buttered tin, giving plenty of room to spread. Bake in a moderate oven. Let cool before taking from tin. —Holland Farmer.

**Dropping from a Bottle.**  
To pour drops from a bottle moisten the edge.

## Superb Monument.

Dr. Heinrich C. Leonhardt recently supplied almost the whole city of Tonawanda, N. Y., with young trees. He bought thousands of young elm, maple and chestnut trees, had them shipped to Tonawanda and stored in a nursery there. Then he announced that all who would might have trees by applying at the nursery. The effect was wonderful. Streets that never would have had trees were soon filled with flourishing young saplings that in 20 years will be priceless—a superb monument to one man.

## A Poultry Mill.

Mary's father was trying the experiment of raising chickens with an incubator in his barn. His neighbors were much interested in this experiment and meeting Mary one of them asked: "Mary, have you any little chickens at your house yet?"

"No, but we're makin' some," replied the little maiden. —Lippincott's.

## Words of Famous Women.

All men resemble one another, more or less; there are certain general traits in all. When, for example, either through their fault or by chance, they are in the wrong, they take quickly the part of being reproachful; but some do this bravely and in bad humor, while others do it cleverly. —Madame de Remusat.

## Confinement Kills Them.

Of the 15 long-term Indian prisoners now incarcerated in the United States penitentiary at McNeil's Island, on Puget sound, 12 who have been there for less than three years are in the last stages of consumption, and none can live more than another year. All are under sentence for from 10 to 20 years.

## Big Arsenic Mine.

From a small beginning two years ago an arsenic mine near Elbe, Pierce county, Washington, has been developed until it is now producing 25 tons each 24 hours. It is the only mine in the country in which the arsenic is taken direct from the ore.

## No Clubbing.

It took eight London policemen the other day to get an obstreperous soldier to the station. But that was because London policemen are not allowed to use their clubs to make an arrest easier. They can use them in self-defense only.

## Fish Wasted.

The British Columbia canneries, like those on the sound, are under the necessity of throwing away fish. It is impossible so to regulate the catch as not to have salmon accumulate and spoil when the heavier runs are on.

## "Platinum" Wedding.

In the village of Verxur, near Chalon-sur-Saone, France, a couple, age 103 and 90 respectively, have just celebrated the seventy-fifth anniversary of their wedding, which they called their "platinum" wedding.

## Quite Natural.

Husband—What did you think when you heard the chandelier fall last night?  
Wife—Why, I thought you had been detained on business again and were getting upstairs as quietly as you could. —N. Y. Times.

## Fortunate Singer.

In recognition of the happiness his singing afforded her, a Bavarian widow, who had lived long in Milan, has left the whole of her fortune, amounting to \$2,000,000, to the tenor, Vincenzo Zirpo.

## Complex Question.

"What was your name before you were married?" asked the Chicago census taker.  
"Which time?" queried the lady. —Detroit Free Press.

## Few British Goods.

An Englishman traveling in Russia was depressed on scanning a mile of shops in St. Petersburg and finding only one which displayed an article of British make.

## THE MARKETS.

THE MARKETS.		NEW YORK, Sept. 12.	11
COTTON—Middling	.....	42 1/2	11 1/2
ATTLE—Native	.....	4 20	4 20
LOUR—Winter Patents	.....	4 20	4 20
HEAT—No. 2	.....	4 20	4 20
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